

KAMBROOK

THE SMARTER CHOICE



QuikSnaks
Pancake Maker

KSM1PA

Instruction Booklet

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook QuikSnaks Pancake Maker

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material or promotional labels before using the Pancake Maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Pancake Maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.
- Do not place the Pancake Maker on or near a hot gas or electric burner, or where it could touch a heated oven. Use the Pancake Maker well away from walls.
- Provide adequate space above and on all sides for air circulation around the Pancake Maker.
- Do not place the Pancake Maker on any surface that may be affected by heat. The use of a heat resistant mat is recommended on these surfaces.
- The Pancake Maker is not intended to be operated by means of an external timer or separate remote control system.
- Do not touch hot surfaces. Use the handles to lift and open the top plate. Remove the pancakes with a heat-proof plastic spatula.
- Do not leave the Pancake Maker unattended when in use.
- Do not place anything on top of the Pancake Maker when the lid is closed, when in use and when stored.
- Always switch the Pancake Maker off at the power outlet, then unplug and allow to cool if appliance is not in use, before cleaning, before attempting to move the appliance and when storing the appliance.
- Keep the exterior housing and the non-stick cooking plates clean. Follow the cleaning instructions provided in this book (page 8).

Important Safeguards For All Electrical Appliances

- Carefully read all instructions before operating the appliance and save for future reference.
- Remove and safely discard all packaging material and promotional labels before using the appliance for the first time.
- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.



CAUTION: Do not immerse the appliance, power cord or plug in water or any other liquid.

Your QuikSnaks Pancake Maker

1. Powerful 1300W
2. Cool touch housing
3. Easy locking lid
4. Non-stick easy clean surface
5. Sturdy non-slip feet

Not Shown

- 'POWER' and 'READY' indicator lights
- Stores away conveniently on it's side



Operating Your QuikSnaks Pancake Maker

Before first use, remove any promotional labels and wipe the wells and plates with a damp cloth, then dry thoroughly.

Lightly brush the cooking wells and plates with cooking oil and close the pancake maker.

Plug the pancake maker into a 230V or 240V power outlet and switch the power on. The 'POWER' Light will illuminate. The 'READY' indicator light will illuminate when the pancake maker is at the correct temperature and is ready to use.

NOTE: The 'READY' indicator light will continue to cycle on and off to indicate the pancake maker is maintaining the correct temperature.

NOTE: Do not use metal utensils as they will scratch the non-stick cooking surface.

After 3 minutes cooking time, open the pancake maker lid and remove the pancakes with a heat proof silicone spatula.

You can repeat the steps above until you have the desired number of golden brown pancakes.



When the 'READY' indicator Light illuminates, open the Pancake Maker and pour $\frac{1}{4}$ cup of pancake mixture into each cooking well (Fig.1) and close lid for 3 minutes.

NOTE: Do not overfill the cooking wells. $\frac{1}{4}$ cup is the maximum amount of pancake batter per cooking well.

Care, Cleaning and Storage

Before cleaning, turn the power off at the power outlet and then remove the plug. Allow your pancake maker to cool down slightly before cleaning. The pancake maker is easier to clean when slightly warm.

Always clean the pancake maker after each use to prevent a build up of baked-on foods.

Wipe cooking plates and heating wells with a damp cloth. If baked on foods cannot be removed by this method, brush with a little oil or melted butter. Allow to stand for five minutes and then wipe with a damp cloth.

If residue build-up occurs, lightly brush with lemon juice and wipe with a damp cloth.

NOTE: The cooking wells and heating plates are coated with a non-stick surface, do not use abrasives as this may damage the cooking plates.

NOTE: Do not use spray-on non-stick coatings as this will affect the performance of the non-stick surface.



CAUTION: Do not immerse the appliance, power cord or plug in water or any other liquid.

Recipes

Recipes

Pancakes

Makes approximately 6 pancakes

- 1 cup plain flour
- 1¼ teaspoon baking powder
- 1 tablespoon castor sugar
- ¼ teaspoon salt
- 1 egg
- 1 cup milk
- 2 tablespoons butter, melted

1. Combine all ingredients in a mixing bowl, mix until well combined and smooth.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ½ cup of prepared batter into each recessed cooking well.
3. Close the lid of the pancake maker and cook for 3 minutes.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

Serve with fruit and ice cream.

Buttermilk Pancakes

Makes approximately 6 pancakes

- 1 cup plain flour
- 1¼ teaspoon baking powder
- 1 tablespoon castor sugar
- ¼ teaspoon salt
- 1 egg
- 1 cup buttermilk
- 2 tablespoons butter, melted

1. Combine all ingredients in a mixing bowl, mix until well combined and smooth.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ½ cup of prepared batter into each recessed cooking well.
3. Close the lid of the pancake maker and cook for 3 minutes.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

Serve with fruit and ice cream.

Blueberry Pancakes

Makes approximately 6 pancakes

1 cup plain flour
1¼ teaspoon baking powder
1 tablespoon castor sugar
¼ teaspoon salt
1 egg
1 cup milk
2 tablespoons butter, melted
1 punnet blueberries

1. Combine all ingredients except blueberries in a mixing bowl, mix until well combined and smooth.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ½ cup of prepared batter into each recessed cooking well. Add a scattering of berries onto each pancake.
3. Close the lid of the pancake maker and cook for 3 minutes.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

Serve with ice cream

Banana Pancakes

Makes approximately 6 pancakes

1 cup plain flour
1¼ teaspoon baking powder
1 tablespoon castor sugar
¼ teaspoon salt
1 egg
1 cup milk
2 tablespoons butter, melted
1 banana sliced

1. Combine all ingredients except bananas in a mixing bowl, mix until well combined and smooth.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ½ cup of prepared batter into each recessed cooking well. Place sliced banana evenly onto each pancake.
3. Close the lid of the pancake maker and cook for 3 minutes.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

Serve with ice cream

Recipes continued

Potato Pancakes

Makes approximately 6 pancakes

- 1 cup plain flour
- 1¼ teaspoons baking powder
- ¼ teaspoon salt
- 1 egg
- 1 cup milk
- 1 tablespoon vegetable oil
- 2 cooked potatoes, grated

1. Combine all ingredients in a mixing bowl, mix until well combined.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ½ cup of prepared batter into recessed each cooking well.
3. Close the lid of the pancake maker and cook for 4 minutes.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

Serve with bacon and eggs.

Corn and Coriander Pancakes

Makes approximately 6 pancakes

- 1 cup plain flour
- 2 teaspoons baking powder
- 1 egg
- ½ cup milk
- 1 x 310g can creamed corn
- ¼ cup chopped coriander
- 1 tablespoon vegetable oil

1. Combine all ingredients in a mixing bowl, mix until well combined.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour ½ cup of prepared batter into each recessed cooking well.
3. Close the lid of the pancake maker and cook for 4 minutes.
4. Carefully remove the pancakes and continue to cook the remaining pancake batter.

Serve with guacamole.

Creamed Eggs With Smoked Salmon and Dill

Serves 2

2 eggs

¼ cup cream

1 tablespoon chopped dill

50g sliced smoked salmon

freshly ground pepper

1. Whisk eggs and cream until combined, add the dill.
2. Heat pancake maker until the 'READY' indicator light illuminates, open the unit. Pour half the egg mixture into each cooking well and gently stir the eggs with a heat proof silicone spatula until they have set.
3. Place the eggs onto a serving plate and top with smoked salmon and pepper.

Serve with thick toast.

Spanish Omelette

Serves 2

2 eggs

¼ cup diced capsicum

¼ cup diced cooked potato

¼ cup diced red onion

1 teaspoons diced black olives

1. Combine all ingredients, mix well.
2. Heat pancake maker until the 'READY' indicator light illuminates, pour half of the mixture into each cooking well. Close the pancake maker.
3. Cook until the omelettes have set, the lid will rise during the cooking.
4. Remove the omelettes and serve immediately.

Serve with green salad.

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